



ZONNEBLOEM

# SAUVIGNON BLANC

2021

## THE CRAFT OF VITICULTURE

*Isabel Habets (Viticulturist)* The grapes were sourced from trellised (100%) vines in the Stellenbosch area. Situated at altitudes ranging between 100m to 500m above sea level, these vines grow mainly in deep red soils with some sandy loam on south-facing vineyard slopes.

## THE CRAFT OF VINICULTURE

*Elize Coetzee (Cellar Master) / Kelly-Marie Jacobs (Winemaker)*  
The grapes were harvested by hand, from the beginning to the end of February. Grapes were harvested between 21° to 23° Balling to offer a spectrum of ripeness from light green and flinty to fuller, more tropical flavours.

## THE WINE

*Colour* Brilliantly clear, with light lime green tint.

*Bouquet* Elegant, lively and fresh, bursting with aromas of gooseberry, passion fruit and lime.

*Palate* Layers of passion and tropical fruit, with notes of guava and grapefruit flavours. The tight acidity brings a conscious balance to the wine.

## FOOD PAIRING

Enjoy this wine slightly chilled on its own, or with fresh herb salads, and fresher-style white meat dishes.

## CHEMICAL ANALYSIS

*Alcohol* 13.33 by volume *Residual sugar* 2.27 g/l

*Total acidity* 6.59 g/l *pH* 3.35



## KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem.

Since 1856 Zonnebloem has been crafting classic award-winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.